

Sticky date pudding with Edelweiss Chantilly

Petits Gâteaux



RECIPE QUANTITY	16	Petits Gâteaux	RECIPE NUMBER	PG20252
-----------------	----	----------------	---------------	---------

Sticky date pudding

210 g dates Medjool	7.41oz
4 g instant coffee	0.14oz
8.5 g Bicarbonate of soda	0.3oz
180 g water	6.35oz
200 g raw sugar	7.05oz
200 g butter	7.05oz
100 g fresh eggs	3.53oz
225 g pastry flour type 400	7.94oz
10 g baking powder	0.35oz

Boil the water and add the instant coffee and the bicarbonate of soda together with the dates, then leave to rest for one hour. Beat the butter and sugar together and slowly add the eggs. Add the liquid/date mass then sieve the flour and baking powder together before folding into the butter/date mixture.

White Chocolat Chantilly

360 g heavy cream 35%	12.7oz
4 g Bourbon vanilla bean (1 pc = 4g)	0.14oz
140 g Edelweiss 36%, White chocolate couverture, Rondo	4.94oz
35 g Gelatine mix solution	1.23oz
465 g heavy cream 35%	16.4oz

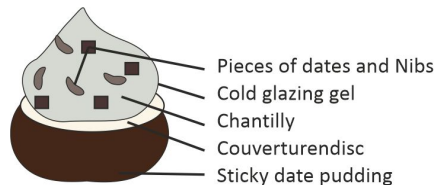
Heat the first cream amount to 80°C / 176°F with the scraped out vanilla pod. Pass through a sieve and pour over the couverture. Add the melted Gelatine mix. Mix while adding the second cream amount. Place in the refrigerator overnight before use.

Gelatine mix solution

100 g gelatine powder	3.53oz
600 g water	21.16oz

Bloom the gelatine approx. 10 mins. in cold water. Afterwards heat up and leave to cool. Use for further processing or refrigerate.

Structure



Sticky date pudding with Edelweiss Chantilly

750 g Sticky date pudding	26.46oz
600 g White Chocolat Chantilly	21.16oz
80 g Caramel brûlé fleur de sel	2.82oz
100 g Edelweiss 36%, White chocolate couverture, Rondo	3.53oz
100 g cold glazing gel	3.53oz
30 g Suhum Nibs 3-4mm Organic, Cocoanibs roasted	1.06oz
80 g dates Medjool pieces	2.82oz

Sticky Date Pudding

Pipe 45 g / 1.59 oz into each pillow mould and bake.

Baking temperature

140°C / 284°F with steam at the beginning

Baking time

35 minutes

Freeze the puddings, remove them from the moulds and slightly warm up before sprinkling over 5 g / 0.18 oz of Caramel brûlé fleur de sel.

Couverture disc

Spread tempered couverture and cut out at 5 cm / 1.97 Ø inches.

Finishing

Pipe domes of 25 g / 0.88 oz white chocolate chantilly onto a silicone mat using a piping bag and a no.18 plain tube. Freeze before dipping the chantilly domes into the cold glazing gel and place onto the white chocolate discs.

Decorate with pieces of dates, caramelised cocoa nibs roasted and gold leaf.

FELCHLIN PRODUCTS

CA71	Suhum Nibs 3-4mm Organic, Cocoanibs roasted
CS84	Edelweiss 36%, White chocolate couverture, Rondo
TM01	Caramel brûlé fleur de sel

Sticky date pudding with Edelweiss Chantilly

Petits Gâteaux

Please note: Some products are not available
in all markets

Sticky date pudding with Edelweiss Chantilly

Petits Gâteaux



Recipe number : PG20252

Description : Date sponge with caramel notes and a lighty sweet chantilly cream

Sales data :		Nutritional values per 100 g :	
Shelf life	3 days	Kilocalorie (kcal)	359
Selling days	2 days	Kilojoule (kJ)	1502
Selling price		Lipids	22.64 g
Selling unit	1 Petits Gâteaux	saturated fatty acids	13.45 g
		Carbohydrates	35.94 g
		of which sugars	24.63 g
		Proteins	3.51 g
		Salt	0.25 g

Declaration :

Cream 28%, dates 13%, **wheat flour**, **butter**, water, raw cane sugar, sugar, gelee (glucose syrup, water, sugar, fructose, gelling agent (pectin), acidifier (citric acid), preservative (potassium sorbate)), cacaobutter, **eggs**, **whole milk powder**, cacao kernel, **cream**, **skimmed milk powder**, **wheat glucose syrup (wheat glucose)**, raising agent (baking powder), baking agent (sodium carbonates), edible gelatine, coffee, vanilla, **emulsifier (soy lecithin)**, fleur de sel (sea salt), vanilla extract

State 03.01.2023

Information relating to shelf life and sales days are for reference value only

Allergen information is compliant with current Swiss legislation